

Computing and Technology

The areas of development are:	Solution
Computing	
<ul style="list-style-type: none"> Understanding the risks of mobile phone use and social networking 	<ul style="list-style-type: none"> explore the Kidsmart website to learn about the "Being SMART rules" when using digital tools and the Internet to socialise
<ul style="list-style-type: none"> Understanding issues in computing such as e-safety, the environment and legislation 	<ul style="list-style-type: none"> access the ICT and the law revision notes on MS Teams
<ul style="list-style-type: none"> Understanding of how the Central Processing Unit works 	<ul style="list-style-type: none"> BBC Bitesize: Central Processing Unit
<ul style="list-style-type: none"> Understanding different types of storage 	<ul style="list-style-type: none"> access the Different Types of Storage Devices PowerPoint on MS Teams
<ul style="list-style-type: none"> Creating flowcharts to control mimics, such as traffic light systems 	<ul style="list-style-type: none"> BBC Bitesize: System Flowcharts
<ul style="list-style-type: none"> Using different algorithms search as Binary Search and Bubble Sort 	<ul style="list-style-type: none"> BBC Bitesize: Algorithms
<ul style="list-style-type: none"> Identifying and describing the purpose of a business 	<ul style="list-style-type: none"> BBC Bitesize: What is a business?
<ul style="list-style-type: none"> Explaining business ownership structures 	<ul style="list-style-type: none"> BBC Bitesize: Forms of Business Ownership
<ul style="list-style-type: none"> Creating a basic business plan 	<ul style="list-style-type: none"> BBC Bitesize: Why set up a business

The areas of development are:	Solution
Food Technology	
<ul style="list-style-type: none"> Demonstrating safe working practices in food technology 	<ul style="list-style-type: none"> build knowledge at home by helping prepare and cook meals
<ul style="list-style-type: none"> Selecting and using a variety of equipment when manufacturing dishes 	<ul style="list-style-type: none"> build knowledge at home by using different equipment and follow on practical lessons to familiarise yourself with different equipment and their uses
<ul style="list-style-type: none"> Carrying out a number of knife skills when preparing fruits, vegetables and meats 	<ul style="list-style-type: none"> practise knife techniques at home and in practical lessons Food Preparation and Nutrition textbook: Vegetable cuts, page 15
<ul style="list-style-type: none"> Applying the skills of combining and shaping ingredients when manufacturing dishes 	<ul style="list-style-type: none"> practise various combining and shaping techniques during practical lessons and develop these skills through practice at home
<ul style="list-style-type: none"> Using technical skills to make, shape and finish dough based products 	<ul style="list-style-type: none"> practise making various doughs in practical lessons including bread and pastry and develop these at home
<ul style="list-style-type: none"> Being aware of all hygiene practices necessary for the safe production of food products 	<ul style="list-style-type: none"> watch the video link: Food Safety - Good Food Hygiene
<ul style="list-style-type: none"> Appreciating the current guidelines for a healthy diet and applying knowledge to create balanced meals using the eat well guide 	<ul style="list-style-type: none"> Examining Food and Nutrition by Jenny Ridgewell, pages 48 - 77 NHS website: The Eatwell Guide
<ul style="list-style-type: none"> Recognising the dangers of too much sugar, fat and salt in a diet and knowing how to make healthier choices when cooking 	<ul style="list-style-type: none"> The British Heart Foundation website: Sugar, Salt and Fat Health Care, Beauty and Fashion Blog: Side Effects of too much Sugar, Salt, Fats and Trans Fats in Diet
<ul style="list-style-type: none"> Understanding the difference between macro and micro nutrients, their function and sources 	<ul style="list-style-type: none"> Healthy Kids Association website: Macronutrients Fitday website: Micronutrients : What they are and why they are essential
<ul style="list-style-type: none"> Identifying and understanding the labelling information found on commercially produced food products 	<ul style="list-style-type: none"> British Heart Foundation website: Sugar, Salt and Fat
<ul style="list-style-type: none"> Appreciating where and how ingredients are grown or reared and describing what environmental issues are associated with food production 	<ul style="list-style-type: none"> BBC Bitesize website: Environmental and ethical factors

<ul style="list-style-type: none"> Understanding the functional and chemical properties of food and the scientific principles that alter the working characteristics during the manufacture of dishes 	<ul style="list-style-type: none"> watch a selection of PowerPoint presentations, read a number of fact sheets and complete student worksheets on the following website: Food a fact of Life: Functional properties of food
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Design and Technology
Solution
<ul style="list-style-type: none"> Further information and support can be found on Technology Student website (using the Design and Technology subject area)
<ul style="list-style-type: none"> Revision guides can support your understanding of these topics
<ul style="list-style-type: none"> Develop your understanding using the Design and Technology textbook (a copy of this is in the library)
<ul style="list-style-type: none"> Further information and support can be found by using GCSEPod (Use the D&T subject area as well as old specification materials)
<ul style="list-style-type: none"> BBC Bitesize website
<ul style="list-style-type: none"> Complete practice questions which link to the topics covered in lessons to support revision for the progress test
<ul style="list-style-type: none"> Technology Worksheet: Design and Technology Project Booklet

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